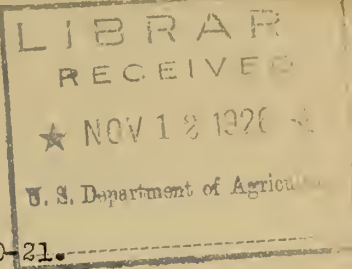


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RESEARCH WORK IN HOME ECONOMICS IN THE UNITED STATES 1920-21.

A Summary Prepared for the Committee on Research Information
of the American Home Economics Association.

By the Chairman,
Minna C. Denton, Assistant Chief, Office of Home Economics.

Colorado. Colorado Agricultural College, Fort Collins.
Cooking Qualities of Colorado Potatoes.

Florida. Florida State College for Women, Tallahassee.
Studies in Nutrition.

Illinois. University of Chicago, Chicago.
Organization of Children's Health School. Lydia Roberts.

Relation Between Composition and Jelly-Making Properties of Apple Juice.
Evelyn Halliday.

Basal Metabolism of Women and Under-Weight Children. Katherine Blunt.

Culinary Uses of Frozen Fruits. Evelyn Halliday.

Indiana. Purdue University, Lafayette.
Hitherto Unreported Experiments with Different Fats in the Making of
Cakes and Pastry. Hannah Osborn and Amy Bloye, under direction of
Mary Mathews.

Kentucky. Kentucky Agricultural College, Lexington.
Effect of Varying Ingredients and Their Proportions of Whole Wheat Breads,
on the Character of the Loaf and on the Health of Animals and Children.
Lelah Gault. (In progress and to be continued during next year.)

Massachusetts. Simmons College, Boston.
Emulsification in Mayonnaise. K. Mark.

Minnesota. University of Minnesota, St. Paul.
Relative Sweetness of Different Sugars. Mildred Weigley and Alice Biester.

Comparison of the Loss of Iron in Vegetables Cooked in Salted and Unsalted
Water. Mildred Weigley.

Studies in Living Conditions in Certain Children's Homes. Alice Biester.

Study of Some of the Factors Affecting Nutritive and Anti-Scorbutic
Potency of Milk. Edla Anderson et al.

The Carbon-Dioxide Diffusion Ratio in Doughs as an Index to Flour
Strength. Mildred Weigley.

Missouri. University of Missouri, Columbia.

Hygiene of Underwear. Florence Caton.

Experiments in Cake Making. Nita Collier.

Temperature Inside the Jar During Canning. Louise Stanley and Ethel Gildenhaus.

The Thermal Death Point of Bacillus botulinus in Canning Spinach. Louise Stanley, Ethel Gildenhaus, and Mrs. Abbott.

Effect of Blanching Before Canning on the Appearance, Keeping Quality, and Nutritive Value of Some Typical Vegetables. Louise Stanley and various students.

Effect of Baking Powder on the Specific Volume of Cake. Louise Stanley and Nita Collier.

The Influence of Cooking and Canning on the Vitamine Content of Foods. Louise Stanley and Bertha Whipple.

New York. Teachers College, Columbia University, New York.

Length of Life of Fat used for Deep-Fat Frying. Day Monroe, Walter Eddy, and Mary Barber.

Tennessee. Peabody College, Nashville.

Studies of Methods of Manipulation in Cake Making. (In progress).
Norma Steward.

Wisconsin. Milwaukee-Dowmer College, Milwaukee.

Hitherto Unreported Experiments with Different Fats in the Making of Cake and Pastry. Ruth F. Johnston and Susan F. West.

Washington, D. C. U. S. Department of Agriculture, Office of Home Economics.

Gaseous Exchange and Heat Output of Porto Rico Grapefruit under Conditions Similar to Those of Vessels not Equipped with Cold Storage. C. F. Langworthy and H. G. Barott.

Further Studies of Labor Involved in Carrying on Household Tasks:
Gaseous Exchange and Energy Output in Sewing with Different Weight Materials at Different Speeds and by Hand, and with Foot and Motor Operated Machines. C. F. Langworthy, H. G. Barott, and C. E. Chatfield.

Studies of the Effect of Thermal Leakage and of Heat Capacity of a Respiration Calorimeter in the Accuracy of Heat Measurement. H. G. Barott and W. B. Emerson.

Digestibility of Some Raw Starches: Rice, True Arrowroot, Commercial Arrowroot, Cana, Cassava, Taro, and Tree Fern in Comparison with Potato, Corn, and Wheat Starches. C. F. Langworthy and H. J. Deuel, Jr.

Studies of Food Preparation and Preservation.

Fat and Water Losses of Different Kinds of Bacon (firm, medium, semi-oily and oily) as a Result of Frying. Edith Wengel and Minna C. Denton.

Weight of a Teaspoon of Baking Powder. How many Teaspoons in One-Pound Can of Baking Powder? Anna M. Warren and Minna C. Denton.

Do Several Kinds of Vegetables When Packed Together, Pack more Closely or less Closely than does One Kind Packed Alone? Minna C. Denton.

Use of Acid to Reduce Time of Processing in Canning Vegetables in the Water Bath. Ethel Loflin and Minna C. Denton.

Statistics as to Percentage of Spoilage in 1780 Jars or Cans of Vegetables, when Processed by Different Methods. Ethel Loflin, Minna C. Denton, and Harold Lang.

Conditions which Raise or Depress the Curdling Point of Custard. Charlotte Chatfield, Anna M. Warren, Fanny W. Yeatman, and Minna C. Denton.

Studies on Manipulation of Baking-Powder Biscuit and Muffins, Preliminary Report.

- (a) Effect of Varying Amount of Baking Powder.
- (b) Effect of Varying Length of Time Batter Stands before Baking with Different Types of Baking Powder.
- (c) Effect of Beating, both before and after the Baking Powder is Added. Anna M. Warren and Minna C. Denton.

Experiments in Methods of Cooking Dried Fruits. Marie Miller Cox and Minna C. Denton.

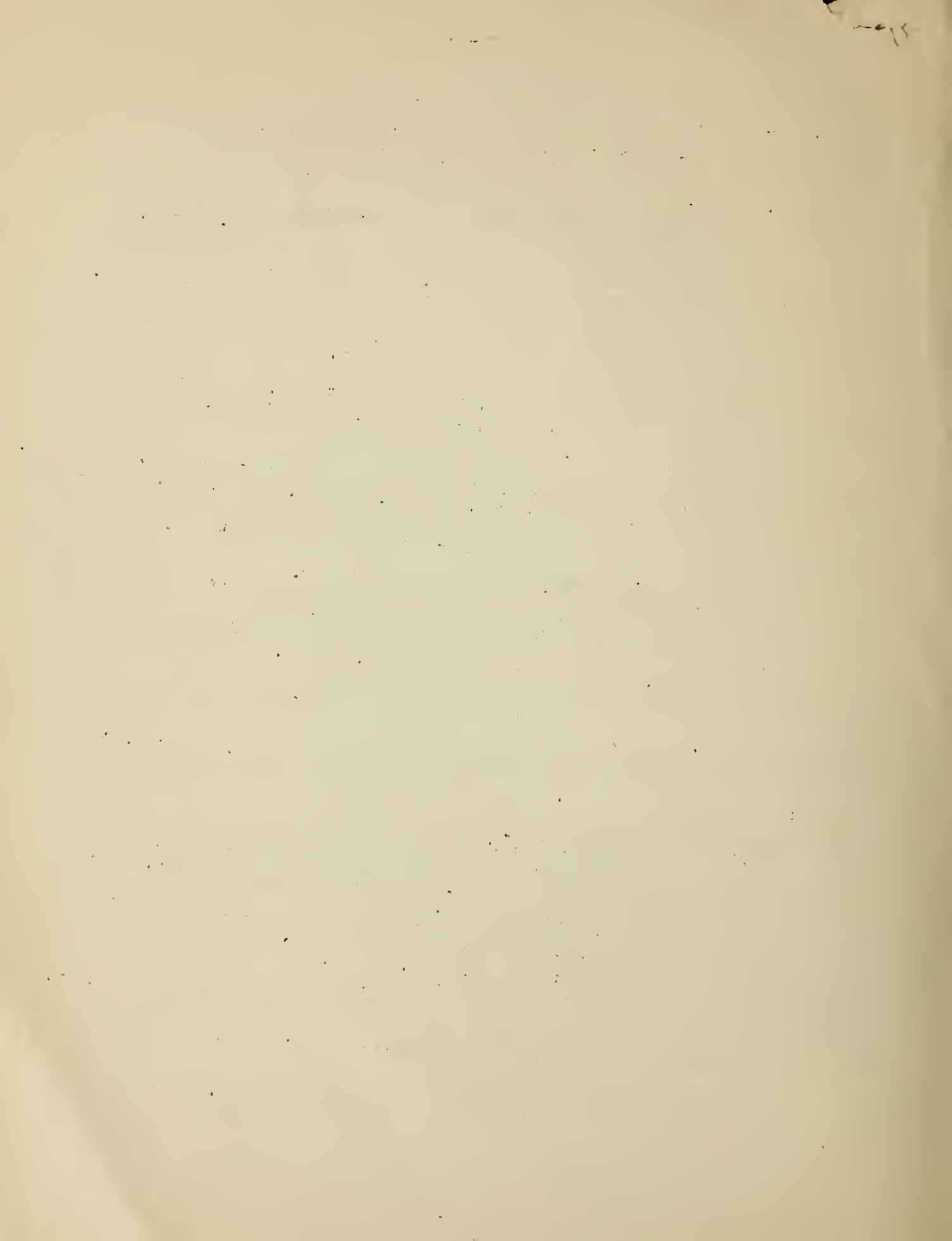
Uses of Homemade Sweet Potato Sirup in the Household. Minna C. Denton and Fanny Walker Yeatman.

Studies in Pastry Making.

- (a) Accounts of Two Different Methods carefully Standardized and Used in Baking Experimental Crusts, for the Purpose of Comparing Different Culinary Fats. Ruth Baird, Rosalie Godfrey, Fanny W. Yeatman, Minna C. Denton.
- (b) Effect of Varying the Material of the Pie Plate on the Quality of Pie Crusts. (Four Kinds of Plates). Rosalie Godfrey and Minna C. Denton.
- (c) Standardized Procedure Used when Making Puff Pastry for the Purpose of Comparing Different Culinary Fats. Rosalie Godfrey.

Making and Utilization of Apple-Pectin Sirup. Fanny W. Yeatman and Minna C. Denton.

Studies of the Bacterial Flora of Home Canned Vegetables. Harold Lang.



Washington, D. C. U. S. Department of the Interior. Federal Board for Vocational Education.

Survey of Junior Commercial Occupations. S. G. Nichols.

Trade and Industrial Education for Girls and Women - A Study of Economics and Social Aspects of Vocational Education for Girls and Women. Mrs. Anna L. Burbick.

Retail Selling. Mrs. Lucinda W. Prince.

Home Projects - A Method of Instruction of Teaching Home Economics. Genevieve Fisher.

Analysis of Home Making as a Basis for Courses of Instruction. Zella E. Bigelow.

Source Material on the Teaching of Child Care and Child Welfare. The Children's Bureau in cooperation with the Federal Board for Vocational Education.

Washington, D. C. U. S. Department of the Interior. Bureau of Education. Investigations in Methods of Teaching Home Economics in Secondary Schools. Mrs. Henrietta Calvin.

Investigations in the Laws, National and State, which have Affected Home Economics Teaching, Research, and Education in the United States. Mrs. Henrietta Calvin.

Investigations of Home Economics in Normal Schools. Mrs. Henrietta Calvin.

Educational Surveys in Wheeling, West Virginia; Wilmington, Delaware; Elizabeth City, North Carolina; and the State University of Arkansas. Mrs. Henrietta Calvin and others.

Washington, D. C. U. S. Department of Labor. Children's Bureau. Report of Kentucky Nutritional Study.

Report of a Study of the Pre-School Child in Gary, Indiana.

Child Welfare in Cotton-Growing Areas.

Child Welfare in Beet-Growing Areas.

Maternity and Child Care in Selected Areas of Mississippi.

Maternity and Child Care in Selected Areas of Georgia.

Additions to list which arrived too late for mimeographing.

- 59 California University of California, Berkeley.
The Determination of the Conditions Governing the Absorption of
Fats by Fried Foods. Ella Louise Rau.
- 60 Relations of Certain Controlled Conditions to Time of Cooking
and Loss of Nitrogenous Extractives in Roasting Beef. Precious
Mabel Nelson.
- 61 A Comparison of the Oxalate Titration and Electrometric Methods
for the Determination of the Development of Acidity in Milk.
Margaret Hazel Mills.
- 62 A Study of Home-Canning Methods and Their Effect on the Variabil-
ity of Certain Anaerobes Found in Canned Foods. Carrie Ethel Castle.
- 63 The Carbohydrate Content of Twice Cooked Vegetables for the Diabetic.
Pearl Pemberton.
- 64 Value of Whale Meat as Human Food.
- 65 Value of Ostrich Meat as Food.
- 66 The Extraction and Purification of One or More Proteins from
California Almonds. Elizabeth Bridge.
- 67 The Metabolism of Women as Affected by the Menstrual Cycle.
Ruth Okey and Maybelle Eager.
- 68 The Relation of Blood Creatin-Creatinin to Arginin. Marguerite
Johnson.
- 69 Studies on Vitamines.
Isolation and Identification of Inulin from the Globe Artichoke.
Ruth Okey and Anna E. Williams.
- 70 Iowa Iowa State College, Ames, Iowa.
Textile Buying and Shopping Habits and Factors that will Tend to
Improve Them. Callie May Bliss.
- 71 Washington, D. C. U. S. Department of Agriculture, Office of Home Economics.
Some Studies of the Care and Repair of Household Equipment.
C. F. Langworthy.
- 72 A Study of Graphic Methods of Presenting Food Selection and Dietetics.
Caroline L. Hunt.
- 73 Illinois The University of Chicago, Chicago, Illinois.
Undernutrition of Children. Lydia J. Roberts.
- 74 Changes in Fats Absorbed by Fried Foods. Sybil Woodruff and
Katharine Blunt.
- 75 Analysis of Home Economics Textbooks. Leona F. Bowman.

- 76 Illinois The University of Chicago, Chicago, Illinois. (Cont'd).
Vitimine Requirement of Yeast. Elizabeth Wilhelmina Miller.
- 77 Changes in Invertase Activity of Bakers' Yeast with Addition
of Stimulating Substances to the Medium. Elizabeth Wilhelmina
Miller.
- 78 A Study of Underweight College Women: Their Basal Metabolism,
Food Consumption and Hemoglobin. Virginia Bauer.
- 79 Occupations Other Than Teaching Open to the Food-Trained
Woman. Effie M. Carp.
- 80 The Effect of Theobromine on Respiratory Metabolism. Margaret
O'Loughlin.
- 81 The Relation Between Viscosity and Imbition of Gluten and the
Volume and Texture of Flour Mixtures as Affected by Baking
Powders. Mildred Tackaberry.
- 82 A Study of the Blood Count and Hemoglobin of High School Girls
In Relation to Their Diet. Falba Foote.
- 83 Changes in the Distribution of Nitrogen in Egg White in Cooking.
Ruth Kern.
- 84 The Basal Metabolism of Underweight Children. Alta Nelson.
- 85 The Basal Metabolism of Underweight Children in the University
Elementary School. Harriet C. Oleson.
- 86 Home Economics tests; Neck Finishes for Undergarments.
Adah Hess.
- 87 Standards of Attainment for Each Grade in Ability to Use the
Sewing Machine. Florence Williams.
- 88 Review of Literature on Chemistry of Yeast Breads with Experi-
mental Work on Fermentation Temperature. Lotta Day.
- 89 Changes in Fat Constants Due to Cooking Processes. Ruth Lilley.
- 90 Factors of Cost in Women's Clothing. Lillian Baker.
- 91 Some Points in Economics of Women's Clothing. M. Gleason.
- 92 Creatinin and Creatin in the Blood of Women. Mamie Dentler.
- 93 The Composition of Peanut Meal and Its Use as a Diabetic Food.
Margaret Mumford.

